II.3.3.4 Cold stabilisation

Definition :

Operation that consists of chilling the wine.

Objectives :

a) To promote the crystallisation and precipitation of potassium and calcium tartrates, the precipitation of colloids and also to improve the stability of wine.

Prescriptions :

- For objective (a), the treatment is performed using mechanical refrigeration or natural cold sources, with or without addition of potassium bitartrate crystals followed by the separation by physical techniques of the crystals and colloids precipitated.

Recommendation of OIV :

Admitted